Asparagus & Melon Salad with Fresh Mozzarella and Crispy Prosciutto
Serves 2 - 4

Perfectly roasted asparagus is like placeing a spring bouquet on a plate. Flavor complements are added with a generous garnish of juicy, ripe cantaloupe, fresh mozzarella, and crispy prosciutto. A sweet balsamic drizzle finishes the dish.

Ingredients:
2-4 oz prosciutto
1 lb of asparagus, washed and ends trimmed off
Olive oil, kosher salt, pepper for roasting asparagus
1/2 cantaloupe, diced into 3/4" cubes
4 oz fresh mozzarella ciliegine (small cherry-sized balls), halved
1 tablespoon lemon juice
2 tablespoons olive oil
reduced balsamic for drizzling (see instructions below)

Balsamic Reduction Ingredients:
2 cups balsamic vinegar

Directions:
1. Preheat the oven to 400 degrees F. Line a baking sheet with parchment paper and place each piece of prosciutto on the parchment. Swirl the prosciutto in a little circle so that the ends don't get burnt. Bake for 10-12 minutes or until just crispy. Remove from the parchment and cool on a wire cooling rack.

2. Meanwhile, prepare the asparagus for roasting. Drizzle with olive oil and sprinkle with Kosher salt and pepper. Roast for 10-15 minutes, or until just crisp tender to the tip of a knife.

3. While the asparagus is roasting, prepare the melon and fresh mozzarella. Toss the diced melon and cheese with the lemon juice and olive oil.

4. Serve the salad by topping the roasted asparagus with the melon and cheese, and garnish with the crispy prosciutto and a drizzle of balsamic reduction.

Directions for Making a Balsamic Reduction:
To make a balsamic vinegar reduction, place 2 cups of balsamic vinegar in a small saucepan and cook gently over medium heat. Do not boil. Stir occasionally and cook for 10-15 minutes or until the amount of liquid is reduced by half. The consistency will change from watery to a thicker, syrupy character. Remove the balsamic reduction from heat and set aside in a small bowl.